WEST Search History

Hide Items	Restore	Clear	Cancel
	The second secon	The second secon	

DATE: Thursday, April 15, 2004

Hide?	Set Name	Query	<u>Hit</u> Count
	DB=B	PGPB, USPT; PLUR=YES; OP=OR	
	L20	L17 and (extract\$ same oats)	6
	L19	L17 and (extract\$ same flavor)	0
	L18	L17 and (extract same flavor)	0
	L17	L14 and (extract\$)	16
	L16	L13 and (color or flavor) and ("soy flour")	0
	L15	L14 and (Oatrim)	0
	L14	L13 and (color or flavor)	18
	L13	L12 and (temperature and pressure)	21
	L12	L11 and (alcohol same ("oat flour"))	46
	L11	L10 and (ethanol)	223
	L10	L8 and (alcohol or alkanol)	453
	L9	L8 an alcohol or alkanol	462822
	L8	("oat flour")	806
	L7	-\$.DID. OR US-4211801-\$.DID. OR US-4211695-\$.DID. OR US-5622690- \$.DID.	. 3
	L6	L5 and (alcohol or alkanol)	3
<u> </u>	L5	US-5709900-\$.DID. OR US-5723162-\$.DID. OR US-5607716-\$.DID. OR US-5626849-\$.DID. OR US-5532018-\$.DID. OR US-0585131-\$.DID. OR US-5082673-\$.DID. OR US-4996063-\$.DID. OR US-3168406-\$.DID. OR US-2146958-\$.DID. OR US-4211801-\$.DID. OR US-6113908-\$.DID.	12
	L4	5709900 5723162 5607716 5626849 5532018 5 585131 5082673 4996063 3168406 2146958 4211801 6113908	3798521
	DB =	USPT,USOC; PLUR=YES; OP=OR	
	L3	5709900 5723162 5607716 5626849 5532018 5 585131 5082673 4996063 3168406 2146958 4211801 6113908	5599375
· · · · · · · · · · · · · · · · · · ·	DB =	USPT; PLUR=YES; OP=OR	
	L2	5709900 5723162 5607716 5626849 5532018 5 585131 5082673 4996063 3168406 2146958 4211801 6113908	3237681
	DB =	USOC; PLUR=YES; OP=OR	•
	L1	5709900 5723162 5607716 5626849 5532018 5 585131 5082673 4996063 3168406 2146958 4211801 6113908	2361694

END OF SEARCH HISTORY

```
=> s "oat flour" and extract and ethanol
          1939 "OAT"
         22768 "FLOUR"
           186 "OAT FLOUR"
                 ("OAT" (W) "FLOUR")
         20803 EXTRACT
         15081 ETHANOL
             2 "OAT FLOUR" AND EXTRACT AND ETHANOL
L5
=> dis all 15 1-2
     ANSWER 1 OF 2 FSTA COPYRIGHT 2004 IFIS on STN
L5
     2001(01):M0055
                     FSTA
AN
     Methods for processing oat grouts and products thereof.
TI
     Paton, D.; Reaney, M. J. T.; Tyler, N. J.
IN
     Canada, Minister of Agriculture; Minister of Agriculture, Ottawa, Canada
PΑ
SO
     United States Patent, (2000)
     US 6113908
PΤ
PRAI US @@@@-273715
                               19990322
DT
     Patent
     English
LA
AΒ
     Methods of treating dehulled or hull-less oats, i.e. oat groats, to
     produce oat pearlings, oat flour and oat bran products
     are described. Oat groats are abrasion milled to remove up to 15% by
weight
     and produce pearled oat groats and pearlings. The pearlings are
extracted
     sequentially with aqueous ethanol and hexane to produce an
     anti-irritant and a light oat oil, or with hexane to produce a dark oat
     oil and lipase. The pearled oat groats are steeped in an aqueous medium
     for up to 4 h and then macerated to produce an enriched oat bran from
     which an enriched \beta-glucan may be extracted, a refined oat
     flour from which oat starch and oat protein may be extracted, and
     a pearled oat groat extract from which further products such as
     an oat anti-irritant can be recovered.
CC
     M (Cereals and Bakery Products)
     BRAN; FLOURS CEREAL; OATS; PATENTS; PROCESSING; OAT BRAN; OAT
     FLOUR
     ANSWER 2 OF 2 FSTA COPYRIGHT 2004 IFIS on STN
L5
     1980(12):M1363
                      FSTA
AN
     [Determination of chlorocholine chloride in wheat and oat grain and
     Bestimmung von Chlorcholinchlorid in Weizen- und Haferkoernern und Mehl.
     Goldhagen, M.; Meier, W.
UΑ
CS
     Kantonales Lab., Zuerich, Switzerland
     Mitteilungen aus dem Gebiete der Lebensmitteluntersuchung und Hygiene,
     (1980), 71 (2) 248-252, 8 ref.
DT
     Journal
LA
     German
SL
     English; French.
     A rapid simple technique for determination of chlorocholine chloride
AB
(CCC)
     residues in grain and flour is described. 25 g flour or ground grain is
     extracted overnight with 100 ml ethanol. 50 ml of the
     extract are evaporated to dryness, dissolved in 2 ml
     ethanol, and purified on an alumina column (elution with
     methanol); the eluate is then concentrate by evaporation, dissolved in 2
```

ml

ISSN: 0015-6523

DT Journal

LA English

AB Oats and oat products are described with respect to their health benefits and nutritional properties. Aspects considered include: supply and demand of oats in the US; oat structure and nutrition; health aspects; processing; industrial ingredients (rolled oats, steelcut oats, quick oats, baby oats, oat flour and oat bran);

functionality (breakfast cereals, cookies, breads, granola and cereal

bars

and baby foods); specialized ingredients (IR processing, organic oats, fibre, oat bran fat replacer and Oatrim fat replacer).

CC M (Cereals and Bakery Products)

CT CEREALS; OATS

=> dis his

(FILE 'HOME' ENTERED AT 17:43:29 ON 15 APR 2004)